

# ABSTRACT of CITATION 6

## PREPARATION OF HOLLOW SNACK

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Applicant: MORINAGA & CO

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A21D13/00; A23L1/164; (IPC1-7): A23G3/00

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### Abstract of JP57125656

**PURPOSE:** To prepare a hollow snack having a light taste, by using a dough ingredient obtained by blending a starch raw material having low swelling ability with one having high swelling ability, followed by gelatinizing the blend partially. **CONSTITUTION:** 60-95pts.wt. starch raw material such as nonglutinous kind grains having low swelling ability is blended with 40-5pts.wt. starch raw material such as potatoes, glutinous kind grains, etc., hot water or steam is added to the blend, which is made at 65-90 deg.C, and kept at this temperature for 2-10min, so that the starch is partially gelatinized, to give a dough ingredient. This dough ingredient is shaped into a sheet with uniform thickness of 0.8-3mm., stamped out or cut into an arbitrary shape such as animals, etc., and baked.



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